



## VENISON & VEGETABLE KABOBS

½ c. red wine vinegar  
Dash garlic powder  
¼ c. soy sauce

¼ c. honey  
2 Tbsp. catsup  
Dash pepper

1½ lb. boneless venison steak  
8-12 fresh mushrooms  
(optional)  
½ medium green or sweet red  
pepper

8-12 cherry tomatoes  
1-2 small zucchini  
1 large onion  
8-12 small new  
potatoes (parboiled)

**Now We're  
Cookin'!**  
with  
**Martha Daniels**

In plastic bag, combine vinegar, honey, soy sauce, catsup, pepper and garlic powder. Set aside ¼ cup. Add meat to bag, shake to coat, close bag & refrigerate 4 hours.

One hour before grilling, toss vegetables with reserved marinade.

Drain meat, saving marinade. Thread meat & vegetables alternately on skewers, brush w/ marinade & grill over medium-hot coals, turning and basting often, for 15-20 minutes. Remove from skewers and serve. Serves 4-6.